Stoller
FAMILY ESTATE

2015 RESERVE CHARDONNAY

WINE OVERVIEW

Our Reserve Chardonnay is barrel fermented and aged in French oak for 11 months. Crafted from our oldest Dijon vines on the property which were planted in 1995, this wine expresses aromatics of lemon curd and white flower. The palate meets the aroma and reveals a luxurious mouthfeel due to extended lees contact and balanced use of oak.

HARVEST OVERVIEW

Warm and temperate spring weather prompted an early bud break as well as perfect weather for ideal fruit set, thereby producing larger, luscious clusters with lots of berries. The consistently dry weather and summer sun beautifully ripened the fruit until the end of August when a cold front came in and slowed down the assumed trajectory of our harvest. The cooler temperatures slowed down the sugar accumulation of the fruit and allowed for a longer hang time on the vine. Consequently, we were able to bring in the fruit as the flavors presented themselves.

Bottled	December 2016
T.A.	7.1 g/L
pH	3.25
Alcohol	13.8%
Cooperage	18% New, 82% Neutral

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